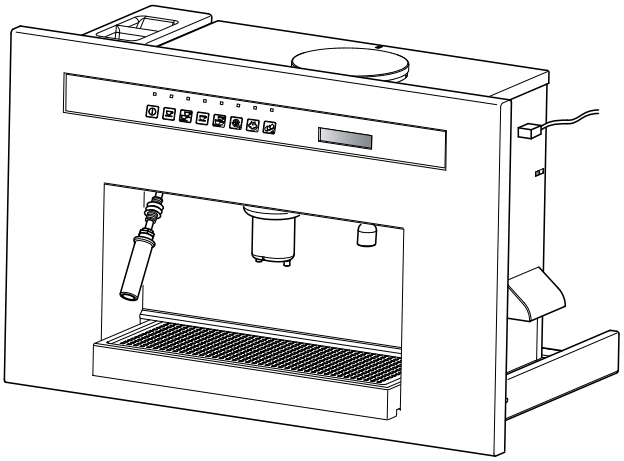


MACCHINA PER CAFFE' ESPRESSO AD INCASSO AUTOMATICA
AUTOMATIC BUILT-IN ESPRESSO COFFEE MACHINE
CAFETERA EXPRESO ENCASTRADA AUTOMÁTICA
MACHINE À CAFÉ EXPRESSO AUTOMATIQUE À ENCASTRER
AUTOMATISCHE ESPRESSOMASCHINE FÜR DEN EINBAU

Manuale d'uso e manuntenzione
Use and maintenance manual
Manual de uso y mantenimiento
Manuel d'instructions et d'entretien
Benutzer- und Wartungshandbuch

AUTOMATIC BUILT-IN ESPRESSO COFFEE MACHINE

Use and maintenance manual

SUMMARY

1. HOW TO USE THIS MANUAL 4
2. GENERAL WARNINGS 4
3. TECHNICAL DATA 6
4. GENERAL DESCRIPTION 7
5. CONTROL PANEL 8
6. MACHINE INSTALLATION 9
7. MACHINE OPERATING MODES 20
8. PREPARATION OF BEVERAGES 22
9. PROGRAMMING 26
10. ORDINARY OPERATION 32
11. CLEANING 34
12. LIST OF HAZARDS 35
13. DISPLAY INDICATIONS 36
14. MALFUNCTIONS AND RELATIVE SOLUTIONS 38

READ CAREFULLY

CAREFULLY READ all parts of this booklet before using the appliance.
The espresso coffee machine that you have purchased has been designed and manufactured with innovative methods and technologies which ensure long lasting quality and reliability. This booklet will guide you in discovering the advantages of purchasing our product. You will find information on how to get the best out of your machine, how to always keep it efficient and what to do if you should have any problems.

1. HOW TO USE THIS MANUAL

The manufacturer reserves the right to make any improvements and/or modifications to the product. We guarantee that this booklet reflects the technical state of the appliance at the time it is marketed. We take this opportunity to invite customers to make any proposals for improvement of the product or the manual.

2. GENERAL WARNINGS

- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact the retailer directly.
- The packaging material must not be left within the reach of children since it is a potential source of danger. It is advisable to keep the packaging until after the guarantee has expired.
- Before using the machine, make sure that the mains voltage corresponds to the information on the data plate of the machine.
- The installation must be done in accordance with the safety standards in force and by qualified and trained personnel. Incorrect installation may be harmful to people, property or animals.
- This appliance is completely safe only if it is connected to an effective grounding system, executed as required by current safety standards. The electric system must be equipped with a suitable circuit breaker. It is important to have compliance with these requirements checked. If in doubt, have the system carefully checked by qualified personnel. The manufacturer cannot be considered responsible for any damage caused by an inadequate electric system.
- It is not advisable to use extensions or electrical adaptors with multiple outlets. If their use is indispensable, use only simple or multiple plug adaptors and extensions which are compliant with the safety standards in force. Never exceed the power value in kW indicated on the simple adaptor or on the extensions and the maximum power value indicated on the adaptor.
- The espresso coffee machine is intended for the preparation of hot beverages such as coffee, tea or warm milk. This appliance is to be used only for its intended purpose. Any other use is considered improper and therefore dangerous. The manufacturer cannot be responsible for any damage caused by incorrect and unreasonable use.
- When using the electrical appliance several safety standards must be observed:
  - do not touch the appliance when hands or feet are wet or damp;
  - do not use the appliance in bare feet;
  - do not use extensions in rooms where there are showers or baths;
  - do not pull on the power cord to disconnect the appliance from the power outlet;
  - do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
  - do not allow the appliance to be used by children or the disabled.
- Before any maintenance, disconnect the appliance by unplugging it.
- For daily cleaning, follow the instructions in this manual.

- In case of breakdowns or poor functioning, unplug the appliance. Do not attempt any repairs; call for specialised technical assistance.
- Any repairs must be done only by the manufacturer or an authorised assistance centre using exclusively original spare parts. If this requirement is not observed, the safety of the appliance is compromised and the guarantee becomes void.
- If the appliance's power lead is damaged switch the machine off and change the lead with another that has the same characteristics.
- If you decide you are not going to use the appliance any more it must be disconnected from the electricity mains.
- To ensure the machine works efficiently and properly it is essential to follow the manufacturer's instructions, having qualified personnel carry out the periodical maintenance work on it.
- Do not expose your hands or other body parts in the direction of the coffee delivery spouts or in the direction of the steam and hot water delivery terminals. The steam and the water that exit the nozzle can cause burns.
- When functioning, the steam nozzle becomes overheated and must be handled with caution only in the indicated parts.
- Any unauthorised tampering with any parts of the machine renders any guarantee null and void.
- The appliance must not be used by people (including children) with reduced physical, sensorial or mental capacities or by people without the experience or knowledge, unless they can be supervised by or receive instructions regarding appliance use from a person who is responsible for their safety.
- Children must be supervised to make sure they do not play with the appliance.
- The appliance is intended for use at home or in similar situations, such as :
  - kitchen personnel area in shops, offices and other work environments;
  - agritourism;
  - for clients in hotels, motels and other residential environments;
  - Bed and Breakfasts.

Any unauthorised work on the machine, indicated by the sealing paint on the screws having been tampered with, will automatically cause the guarantee to lapse

3. TECHNICAL DATA

Electrical data		
power supply	230 V	240 V
frequency	50/60 Hz	50/60 Hz
maximum power abso	2100 W	2300 W
power cable length	2000 mm	2500 mm

Machine consumption at 230V (with the machine already up to temperature)	
operation: coffee	0,05 kWh
operation: coffee + tea	0,08 kWh
operation: coffee + steam	0,11 kWh
operation: coffee + steam + tea	0,13 kWh

Capacity	
water tank capacity	2,5 litres
coffee hopper capacity number of 7g/dose coffees	250 gr 35 coffees
draining tray capacity	1 litre
maximum hydraulic pressure	15 bar

Weight	H380	H460
net weight machine	24 kg	26 kg
gross weight machine	26 kg	28 kg

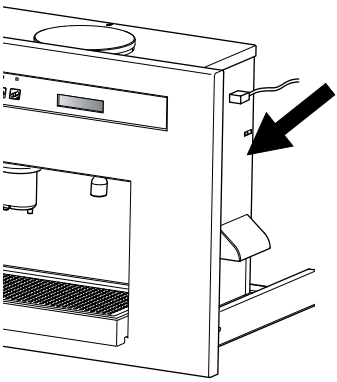
Dimensions	
H380 (mm)	L=595 H=380 P=300 S= 20
H460 (mm)	L=595 H=460 P=300 S= 20

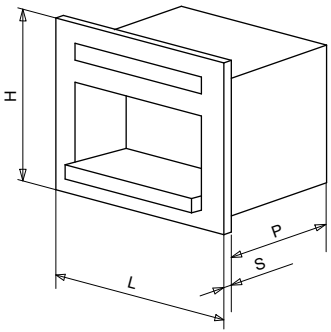
Machine operating conditions	
temperatures between	+5°C +40°C

CE

This appliance conforms to the following European Community Directives:

- **2006/95/EEC (Low voltage)**
- **2004/108/EEC (Electromagnetic compatibility)**
- **93/68/EEC (CE marking)**
- **2005/32/EC (Energy-using Products) regulation no.1275/2008 of 17/12/2008)**
- **2006/42/EC para. 2.1 (Conformity to the required specifications for farm and foodstuffs machinery)**





INFORMATION FOR USERS

In accordance with the article in Legislative Decree no.15 of July 25th, "Implementation of the 2002/95/EC, 2002/96/EC and 2003/108/EC Directives concerning the reduction of the use of dangerous substances in electrical and electronic equipment, and the disposal of the associated wastes".

The crossed-out bin symbol shown on the appliance indicates that at the end of its useful life the product must be disposed of separately from other wastes.

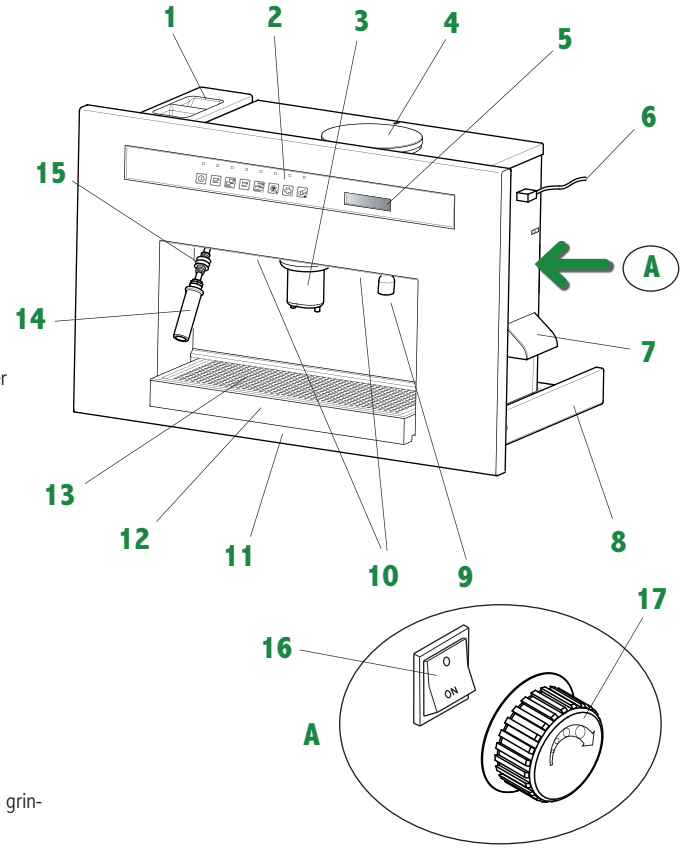
When the appliance reaches the end of its life, the user must, therefore, take it to a suitable electronic and electrical waste collection centre, or return it to the retailer when purchasing a new equivalent replacement appliance, on a one-for-one basis.

Appropriate procedures for separate collection - to have the decommissioned appliance recycled, processed and finally disposed of in an environmentally-friendly manner - help avoid potential undesirable consequences for the environment and for health, whilst enabling the materials of which the appliance is made to be recycled.

Illegal disposal by the user renders them liable to the administrative penalties provided for under Legislative Decree no. 22/1997 (articles 50 ff. of Legislative Decree no. 22/1997).

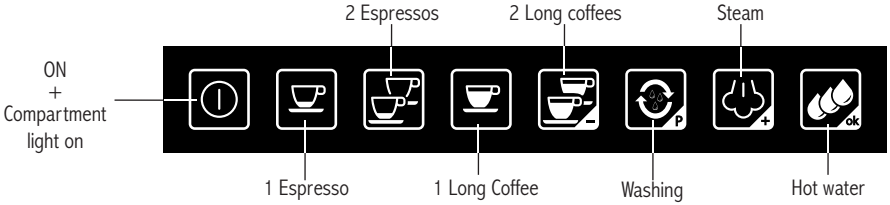
4. GENERAL DESCRIPTION

1 Water tank
2 Control panel
3 Coffee dispensing spout
4 Coffee hopper
5 Display
6 Power cable
7 Coffee grounds collection drawer
8 Guide
9 Hot water dispenser
10 Dispensing compartment lights
11 Connection/release lever
12 Water collecting tray
13 Cup support grille
14 Steam nozzle/milk foamer
15 Anti-burn rubber
16 Main switch
17 Knob for adjustment of coffee grinding

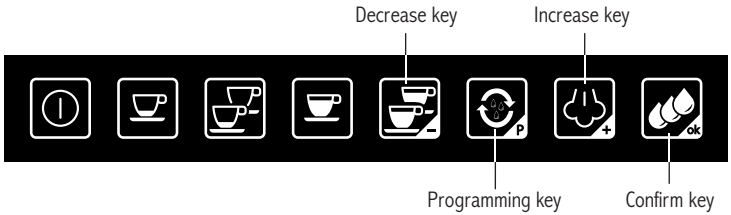


5. CONTROL PANEL

KEY FUNCTIONS IN DOSE SELECTION



KEY FUNCTIONS IN PROGRAM SELECTION



6. MACHINE INSTALLATION

6.1 FOREWORD

The preparation of the machine and its installation must be carried out by qualified personnel.
The user must be sufficiently informed to correctly operate the machine. It is recommended not to carry out any operations on the machine which may modify or alter its operation.

Possible traces of coffee powder inside the machine are due to the functioning tests done during the production cycle.

6.2 MATERIAL SUPPLIED

- polystyrene packaging blocks (**A**)
- 2 machine guides (**B**) divided into: small inside guide (**Bi**) large outside guides (**Be**)
- 1 drilling template (**C**)
- 6 self-tapping screws (**D**)
- 2 base supports (**E**)
- 6 M4x6 screws (**F**)
- 6 M4 self-locking nuts (**G**)
- 8 M4x12 screws with welded washer (**H**)
- 1 plate with fastening pin (**I**)
- 4 self-tapping screws for fastening the plate (**L**)

6.3 EQUIPMENT NEEDED

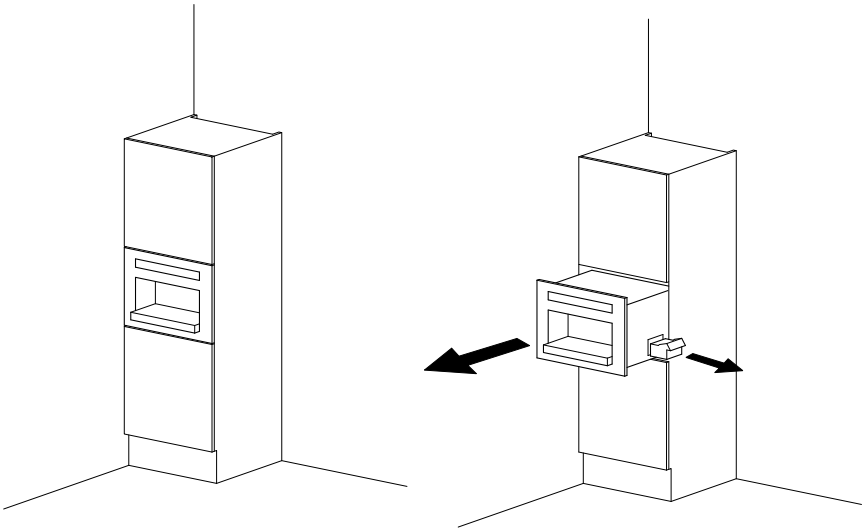
- drill
- 2 mm diameter drill bit
- punch
- philips screwdriver
- allen wrench CH 3
- spanner CH 7
- tape-measure or ruler

6.4 CABINET FEATURES

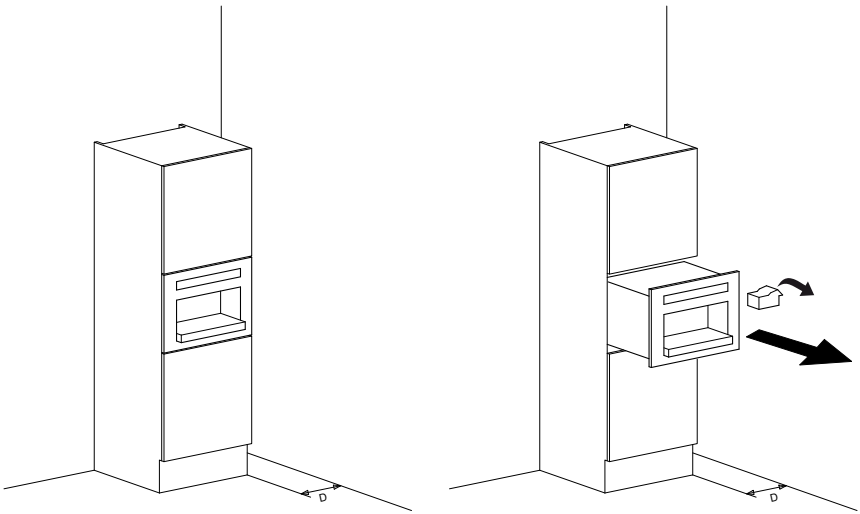
- The components of built-in cabinets have to be kept together by heat resistant glues (temperature up to 100°C): unsuitable materials and glues can lead to deformation and ungluing
- The cabinet must allow free passage for the electrical connections
- The cabinet in which the machine is installed must be strong enough to withstand its weight
- The machine must be installed firmly in its niche
- The machine must be fitted inside a tall cabinet or a wall unit with an open back panel to guarantee sufficient aeration at the back

6.5 POSITIONING THE MACHINE IN THE CABINET

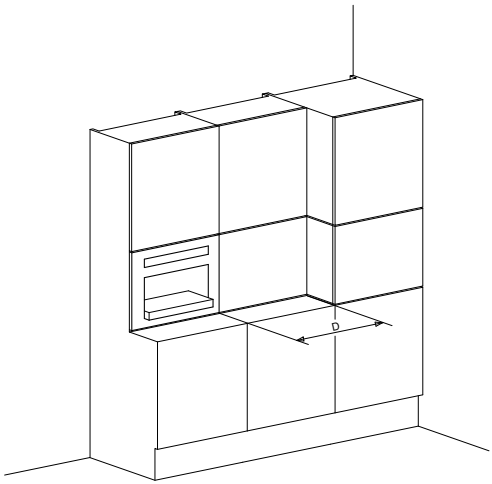
It is recommended that the machine be positioned in the cabinet which is resting against the left wall of the room, to enable the grounds and powder collection drawer to be removed easily.

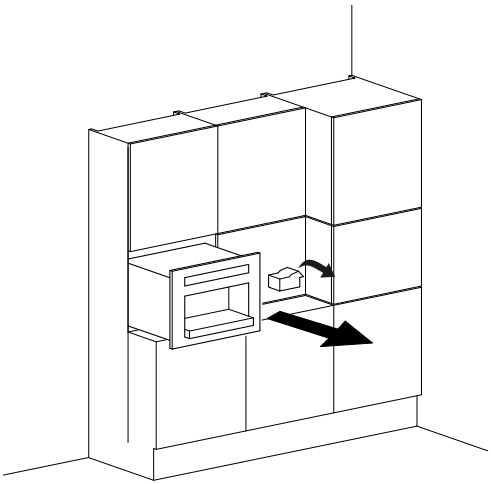


If the machine is positioned as shown in the diagram below, a distance (**D**) must be maintained between the cabinet and the right wall of at least 250mm, to enable the grounds and powder collection drawer to be removed easily.

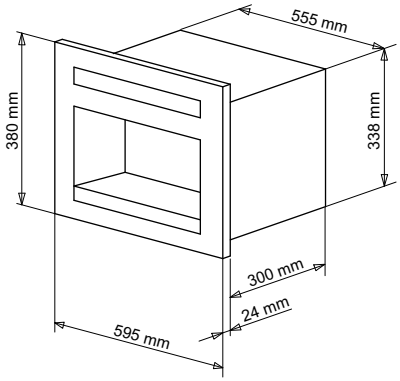


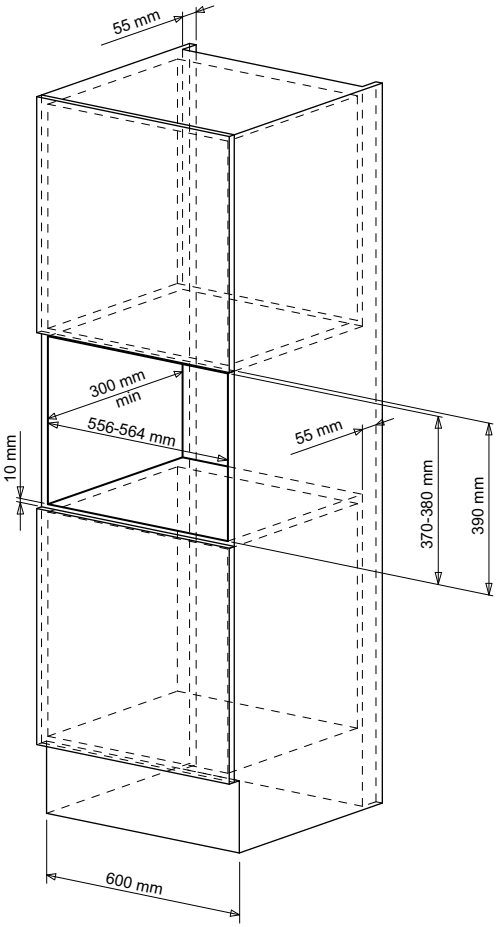
The machine may also be positioned on a wall unit, provided that a minimum distance (**D**) of 250mm can be ensured between the cabinet and the right wall, to enable the grounds and powder collection drawer to be removed easily.





6.6 INSTALLATION OF THE MACHINE

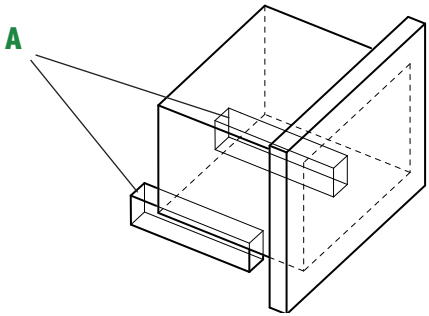




The rear of the housing compartment must be open to release the heat generated during machine operation.

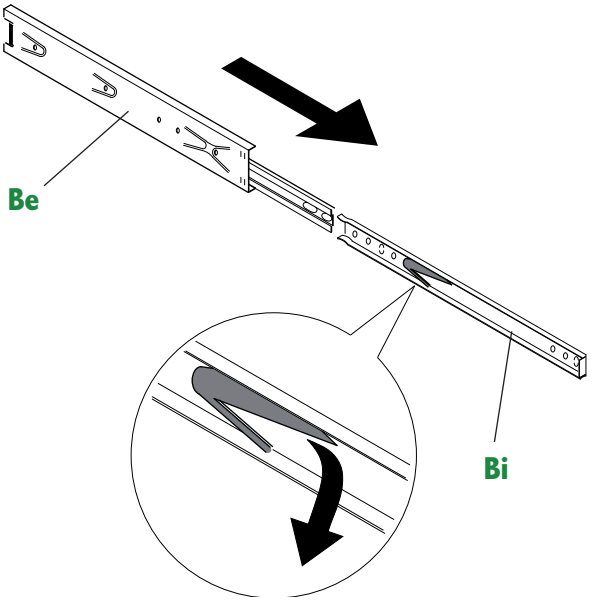
UNPACKING

- Open the package, remove the internal protective materials, extract the machine and the equipment
- After removing the packaging, check the condition of the appliance. If in doubt, do not use it but contact the retailer directly
- To prevent damage use the polystyrene packaging blocks (**A**) and do not rest it directly on its front



PREPARING THE GUIDES

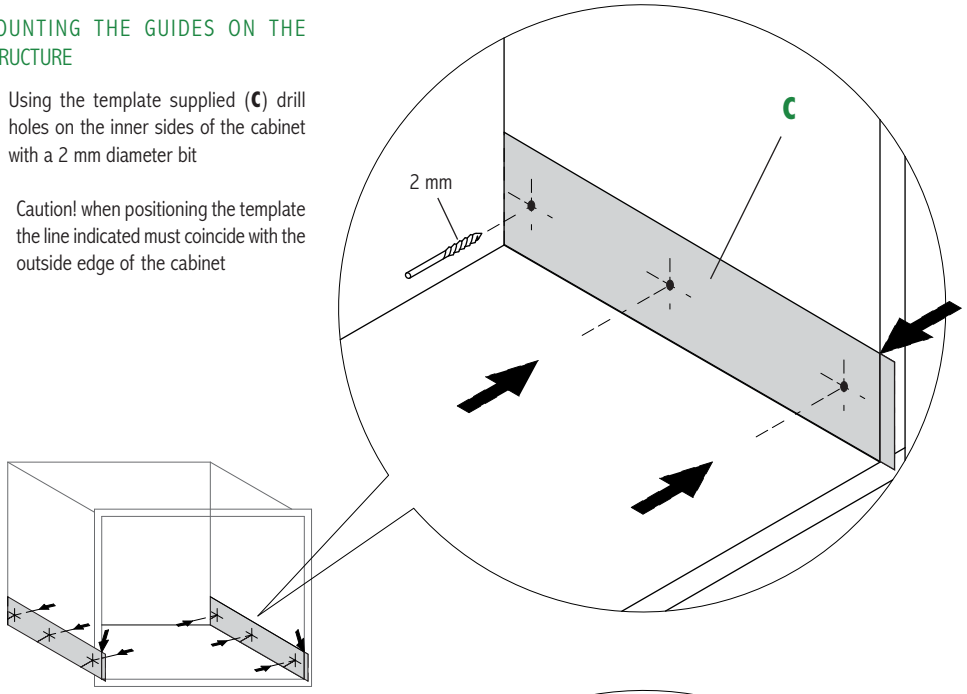
- Prepare the guide lengths (**B**) up to 5 mm from the end of travel
- Separate the small inside guides (**Bi**) from the large outside guides (**Be**) by acting on the longest side of the plastic spring and pulling the guides outward



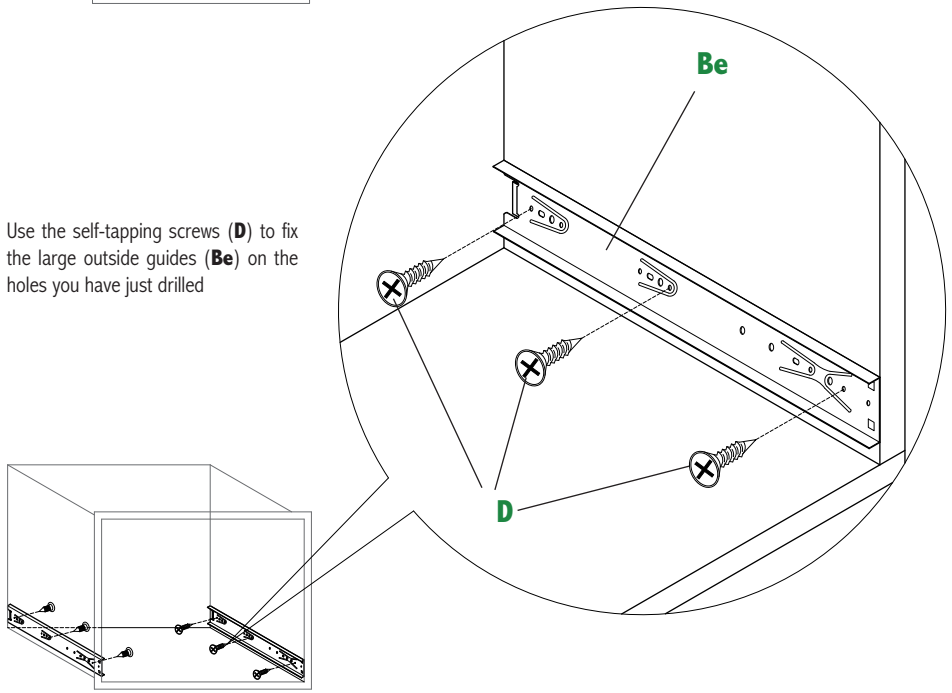
MOUNTING THE GUIDES ON THE STRUCTURE

- Using the template supplied (**C**) drill holes on the inner sides of the cabinet with a 2 mm diameter bit

  Caution! when positioning the template the line indicated must coincide with the outside edge of the cabinet

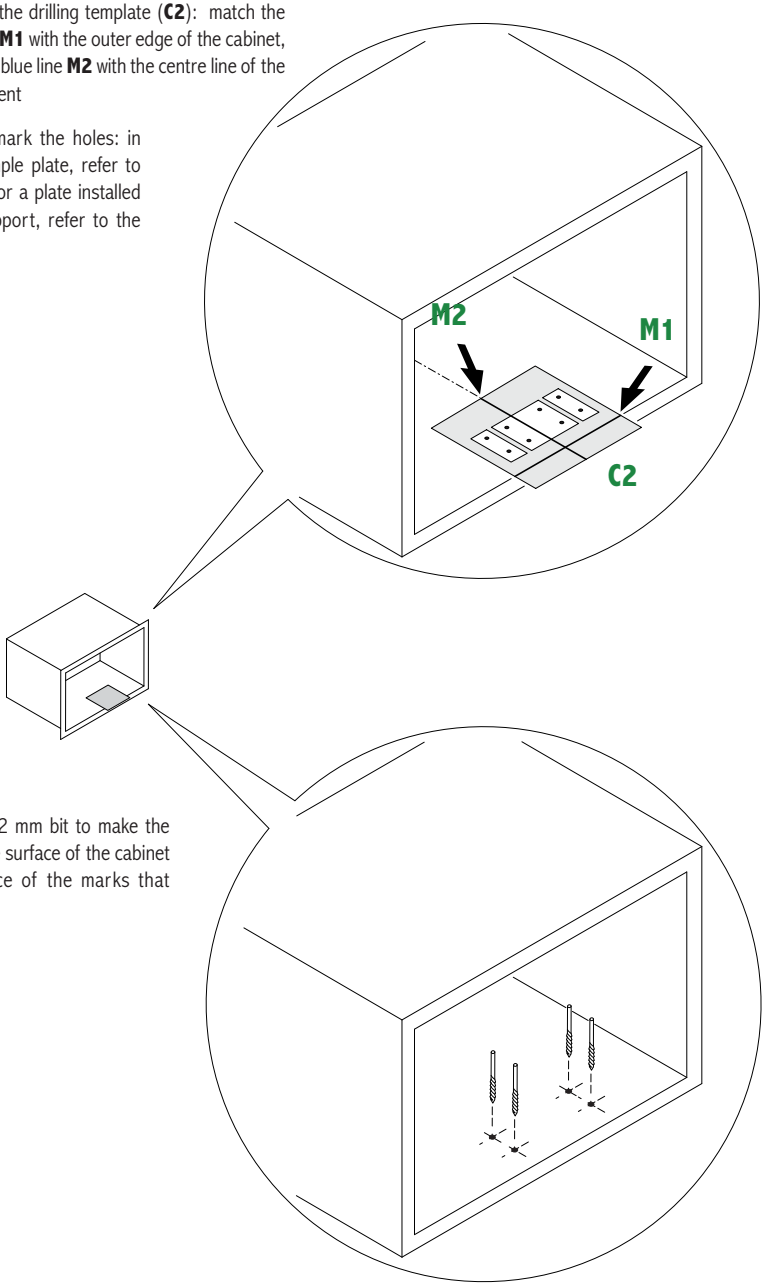


- Use the self-tapping screws (**D**) to fix the large outside guides (**Be**) on the holes you have just drilled

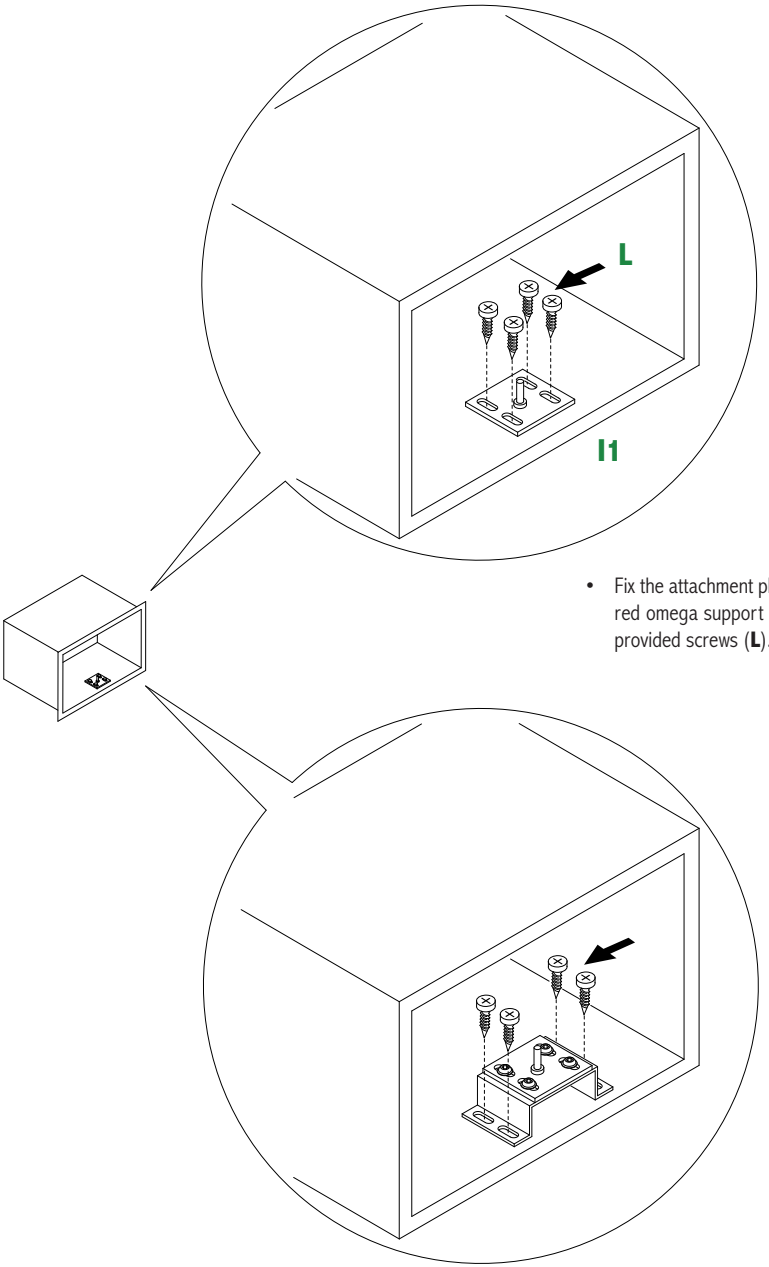


FIXING THE ATTACHMENT PLATE

- Correctly position the drilling template (**C2**): match the red horizontal line **M1** with the outer edge of the cabinet, line up the vertical blue line **M2** with the centre line of the cabinet compartment
- Use a punch to mark the holes: in the case of a simple plate, refer to the green holes, for a plate installed on an omega support, refer to the brown holes



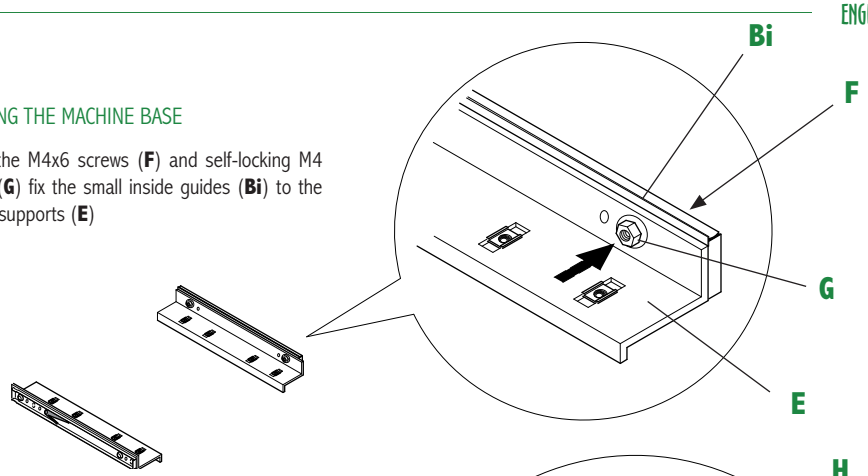
- Use a drill and a 2 mm bit to make the holes on the entire surface of the cabinet in correspondence of the marks that were made.



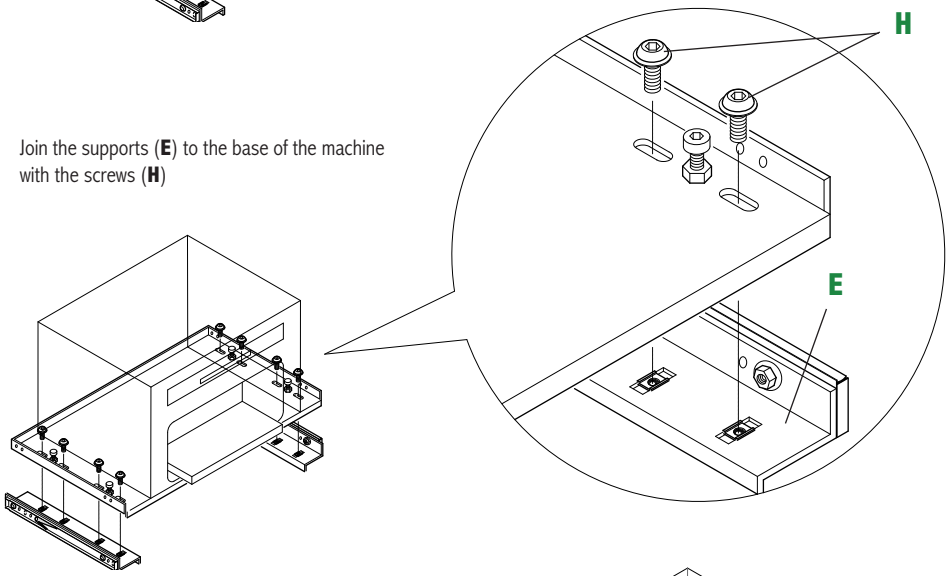
- Fix the attachment plate (**I1**) or the prepared omega support plate (**I2**) using the 4 provided screws (**L**).

PREPARING THE MACHINE BASE

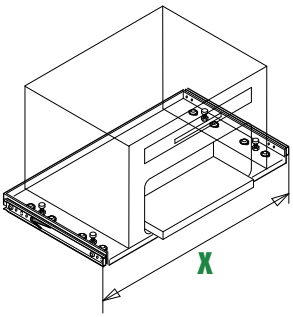
- With the M4x6 screws (**F**) and self-locking M4 nuts (**G**) fix the small inside guides (**Bi**) to the base supports (**E**)

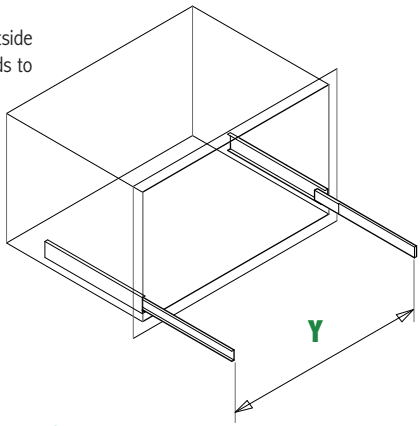


- Join the supports (**E**) to the base of the machine with the screws (**H**)



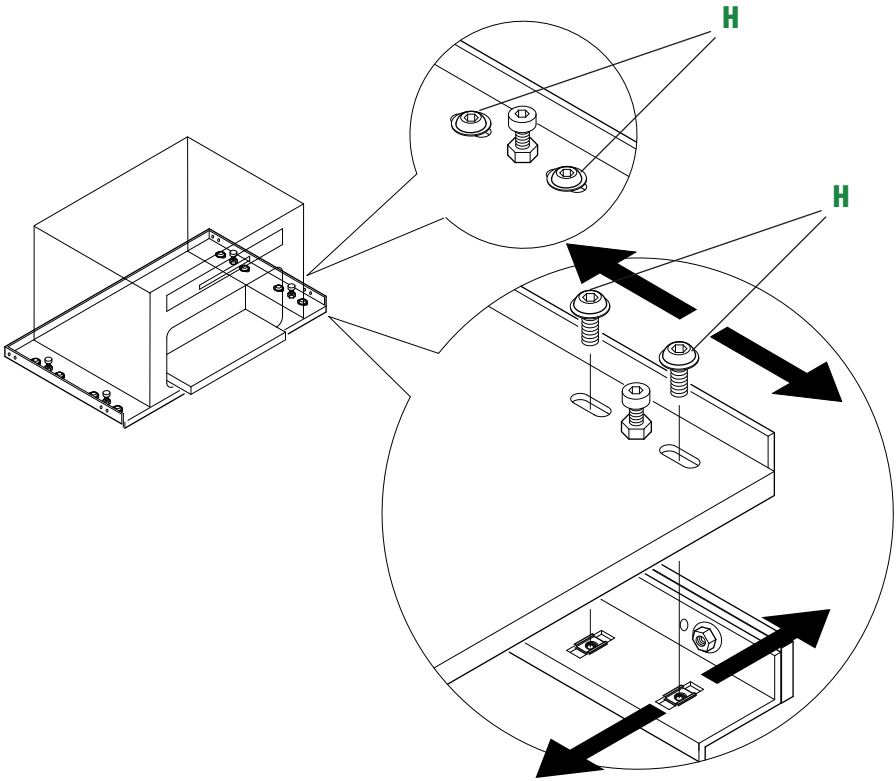
- Attention: before fixing the two components make sure the outside position of the guides installed on the machine (**X**) corresponds to the inside position of the guides fixed on the cabinet (**Y**)





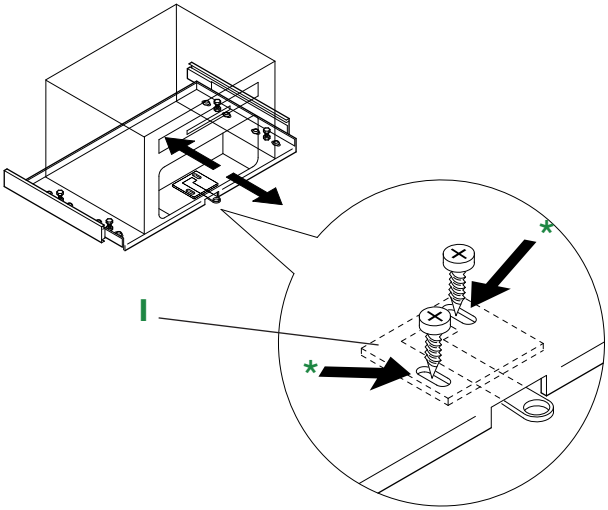
PREPARING THE POSITION OF THE MACHINE

- Before tightening the screws (**H**) completely check perfect parallelism between the machine base and supports, adjusting the width and depth by means of the relative slots

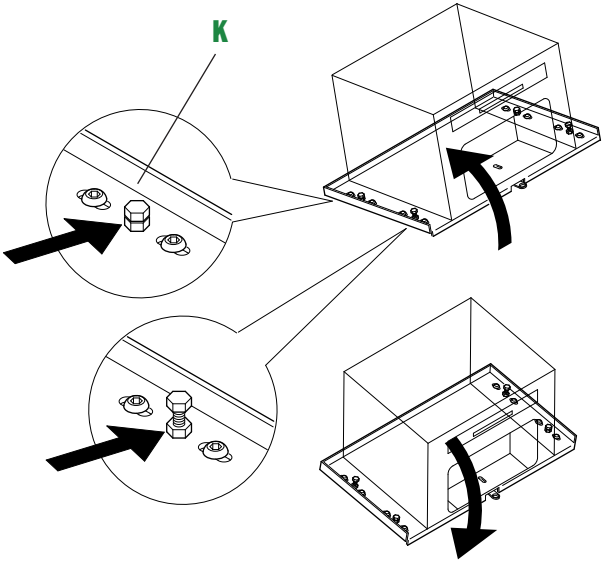


FIXING THE MACHINE

- Reposition the machine inside the cabinet compartment and check that the lever is working properly
- If is not attached properly, take the machine out of the cabinet compartment (you do not have to release it from the cabinet's guides) and modify the position of the plate (**I**) by way of the slots (*) until it fastens perfectly to the machine's pin



- If you find you have to modify the slant of the machine do so by means of the four screws (**K**).



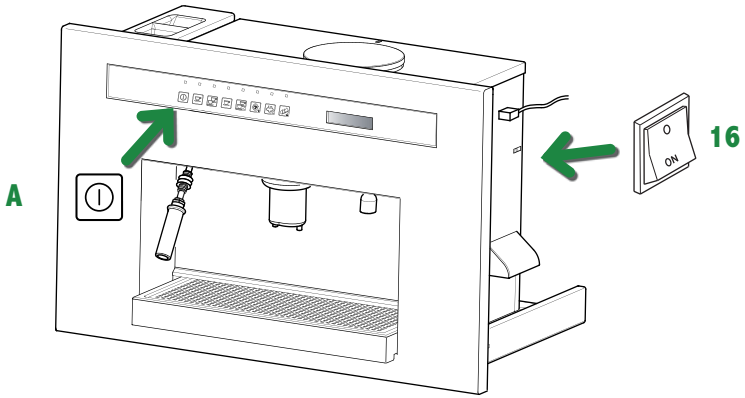
PREPARING THE MACHINE

- Remove the water tank out from its seat, wash it carefully with lukewarm water and return it to its position.
- Position the filter in the tank as per the manufacturer's instructions or as explained in para. 10.5;
- Fill the tank with potable water in order to completely fill both the upper and lower parts;
- Fill the hopper with coffee beans. Check the amount of coffee from time to time and refill as necessary.
- Plug in the machine using the provided cable. Make sure that the voltage on the data plate is the same as the voltage of the electrical power supply.

Fill the tank only with cold potable water. Do not use other types of liquids or carbonated beverages. Operation with other types of liquids may damage the machine.

7. MACHINE OPERATING MODES

Different machine operating modes can be set which, in certain periods of limited machine use, allow you to reduce consumption. This is done by excluding some functionalities as indicated in the following paragraphs.
The various settings are set in the "Programming" menu as explained in chapter 9.
The technical data shown in chapter 3 provides the consumption levels for the various configurations.



7.1 TURNING THE MACHINE ON/OFF

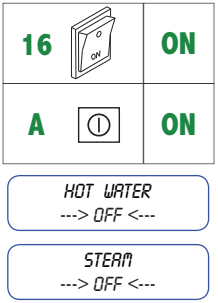
- Remove the machine as indicated in par. 10.1 ;
- Turn the main switch ON **(16)** (the corresponding LED comes on) and the following message will appear on the display for a few seconds:
- To turn the machine fully on, press key **(A)**;
- Automatic power factor correction, the following message will appear on the display for a few seconds;
- Wait for the machine to heat up completely, which is signalled by the display:
- Use the machine as explained in chapter 8 after it has been programmed according to the instructions in chapter 9.

To turn the machine off, set the general switch (16) to OFF .

7.2 MACHINE FOR COFFEE ONLY (WITHOUT TEA AND WITHOUT STEAM)

In this mode, the machine is set up to dispense only coffee but not hot water nor steam.

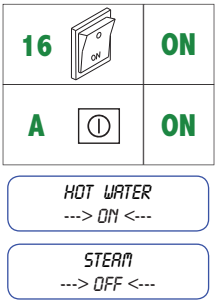
- Turn on the machine as indicated in par. 7.1 ;
- Press key **(A)** and wait for the machine to heat up completely (about 2 minutes);
- Enter machine programming and disable the hot water and steam function as explained in paragraph 9.3.



7.3 COFFEE AND TEA MACHINE (WITHOUT STEAM)

In this mode, the machine is set up to dispense coffee and hot water, but not steam.

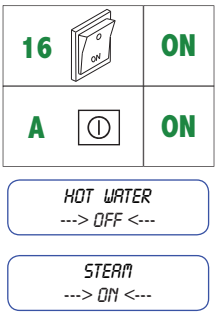
- Turn on the machine as indicated in par. 7.1;
- Press key **(A)** and wait for the machine to heat up completely (about 2 minutes);
- Enter machine programming and enable the hot water function as explained in paragraph 9.3.



7.4 COFFEE AND STEAM MACHINE (WITHOUT TEA)

In this mode, the machine is set up to dispense coffee and steam, but not hot water.

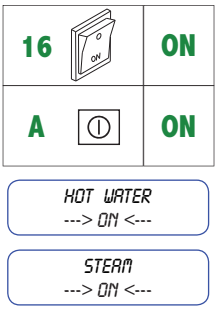
- Turn on the machine as indicated in par. 7.1;
- Press key **(A)** and wait for the machine to heat up completely (about 2 minutes);
- Enter machine programming and enable the steam function as explained in paragraph 9.3.



7.5 MACHINE ON COMPLETELY (COFFEE + STEAM + TEA)

In this mode the machine is completely functional and ready to dispense coffee and hot beverages with steam and hot water.

- Turn on the machine as indicated in par. 7.1;
- Press key **(A)** and wait for the machine to heat up completely (about 2 minutes);
- Enter machine programming and enable both the steam function as well as the hot water function as explained in paragraph 9.3.



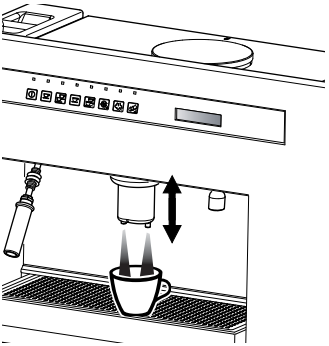
8. PREPARATION OF BEVERAGES

8.1 DISPENSING COFFEE

1) Set up the machine as indicated in chapter 7;
2) Place the cup under the coffee dispensing spout;
3) Press the key for the desired coffee dose for at least 0.5 seconds, for example 1 Espresso (the LED comes on);
4) Release the key and wait for dispensing to finish;
5) To interrupt dispensing of the programmed dose ahead of time, press the key 1 Espresso again (dispensing can only be interrupted after 5 seconds);
6) Proceed in the same manner to dispense other coffee doses.

SELECT

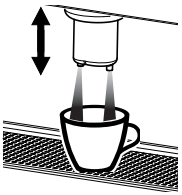
PREPARATION
ESPRESSO



To manually dispense a quantity of coffee, hold down the desired key, for example 1 Espresso for at least 5 seconds.

To block the dispensing of coffee press the key 1 Espresso again .
The system allows a maximum dispensing time of about 60 seconds (dispensing can only be interrupted after 5 seconds).

CONTINUOUS
ESPRESSO



Continuous manual coffee dispensing is possible with the following keys only: 1 Espresso and 1 long coffee .

If a double dose is selected (2 espressos or 2 long coffees), place the two cups under the individual spouts and wait for 2 consecutive coffee cycles to be completed until the signal appears on the display:

PREPARATION
DOUBLE ESPRESSO

SELECT

- **Different sized cups can be used by lowering or raising the coffee dispensing spout as shown by the arrows in the figure.**
- **Empty the water frequently that collects in the water collection tray.**
- **After a long period of not being used, to replace the water that is inside the hydraulic circuit with fresh water, we recommend dispensing at least 1 coffee/steam/the and throwing it away.**

INDICATIONS

If the no water warning appears on the display, fill the tank as explained in par.10.4.

LOAD
WATER

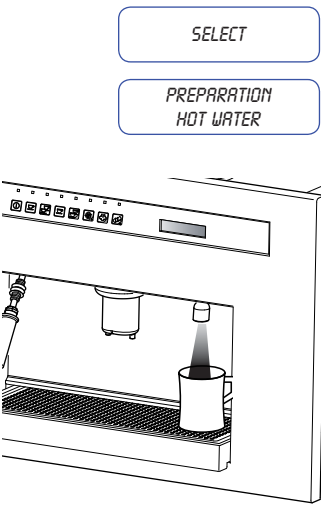
If the no coffee warning appears on the display, add coffee beans to the hopper as explained in par.10.2.

GROUND COFFEE
NOT ENOUGH

8.2 DISPENSING HOT WATER

1) Set up the machine as indicated in chapter 7;
2) Place the coffee cup under the hot water dispenser;
3) Press the key for at least 3 seconds (the corresponding LED comes on);
4) Release the key and wait for the programmed dose to be completely dispensed;
5) To interrupt dispensing ahead of time, press the key ;

To manually dispense a quantity of hot water, hold down the key for at least 5 seconds. To stop dispensing press the key again.
The system allows a maximum hot water dispensing time of about 60 seconds.

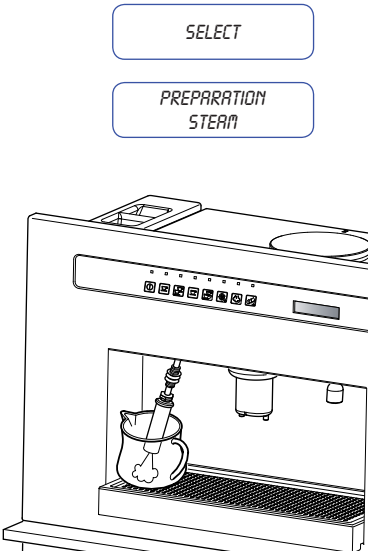


Use care: contact with hot water may be harmful to persons or property.

8.3 DISPENSING STEAM

1) Set up the machine as indicated in chapter 7;
2) Immerge the steam nozzle in the liquid to heat;
3) Press the key for at least 3 seconds (the corresponding LED comes on);
4) Release the key and wait for the programmed dose to be completely dispensed;
5) To interrupt dispensing ahead of time, press the key .

To dispense manually, hold down the key for at least 5 seconds. To stop dispensing press the key again. The system allows a maximum steam dispensing time of about 60 seconds.

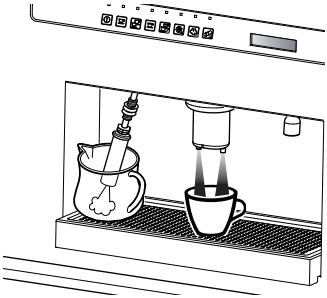


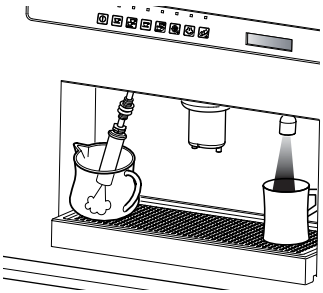
In order not to change the taste of the milk and compromise its organoleptic characteristics, it is advisable to foam the milk up to a maximum temperature of 65°C (or when the high temperature makes it uncomfortable to keep touching the jug).

After heating drinks other than water (milk, chocolate, etc.), it is advisable to let off a little steam in order to free up the holes in the nozzle.

8.4 DISPENSING STEAM AND COFFEE/ STEAM AND TEA SIMULTANEOUSLY

The machine enables Steam and Coffee (or Steam and Tea) to be dispensed at the same time.
To do so, simply press first one key and then the other. Warning: it will not work if both keys are pressed at the same time.





8.5 EMPTYING THE GROUNDS DRAWER

After dispensing 11 coffees, the suggestion to empty the grounds drawer will appear on the display (flashing warning message).

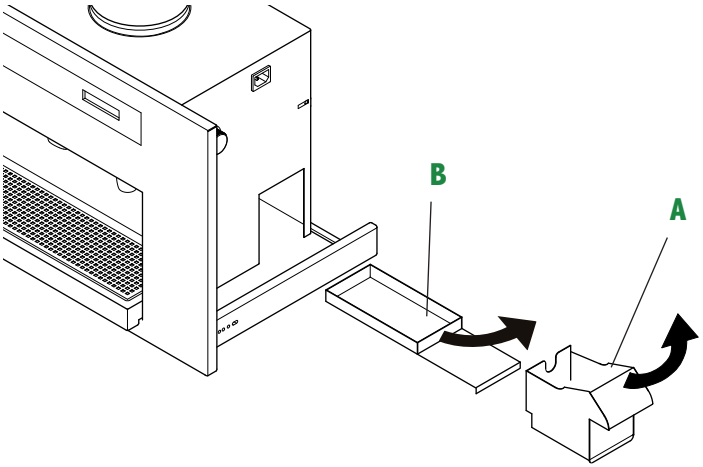
EMPTY
GROUNDS DRAWER

If this operation is not performed, after dispensing 15 coffees, the machine will not permit further coffee to be dispensed until the drawer is emptied (steady message). Proceed as follows:

EMPTY
GROUNDS DRAWER

1) Remove the machine as indicated in par. 10.1;
2) Take the grounds drawer out and empty it (**A**);
3) Put the grounds drawer back in (**B**);
4) Reposition the machine inside the cabinet compartment.

It is recommended to periodically clean with hot water the grounds drawer and empty the internal grounds collection tray as explained in cap. 11.

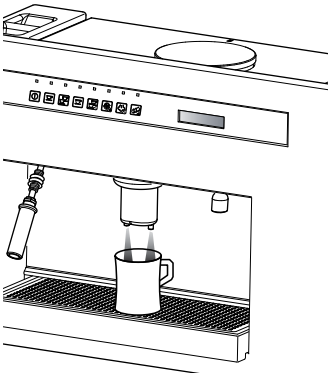


The grounds may be emptied out more frequently, if desired, and the count is reset to 0.

8.6 WASHING CYCLE

After dispensing 11 coffees, the suggestion to perform a washing cycle will appear on the display (flashing warning message).
If this operation is not performed, after dispensing 15 coffees, the machine functionalities will be blocked until the washing cycle is activated (steady message).
Proceed as follows:

1) Place a jug under the coffee dispensing spout;
2) Press the wash key for 1 second (the LED comes on);
3) Release the key to activate the washing cycle;
4) Wait for the washing cycle to finish.



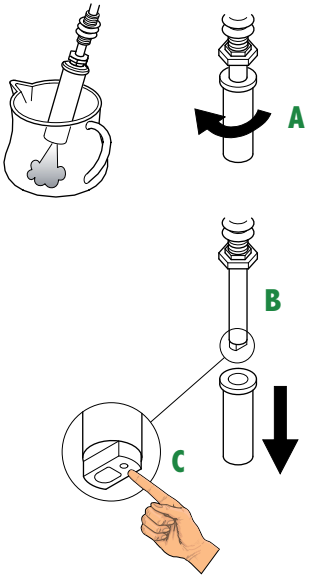
The washing cycle can be activated also more frequently and the count is reset to 0.
Use care: contact with hot water may be harmful to persons or property.
If water is not supplied during the washing cycle, seek assistance from Technical Support, as described in chapter 14.

8.7 CLEANING THE MILK FOAMING NOZZLE

The steam nozzles must be kept clean at all times. Particularly after heating milk, it is recommended to immerge the milk foaming nozzle in a water jug and run a delivery. Clean the outside of the nozzle using a cloth dampened with warm water.

To clean the steam nozzle more thoroughly, follow these instructions:

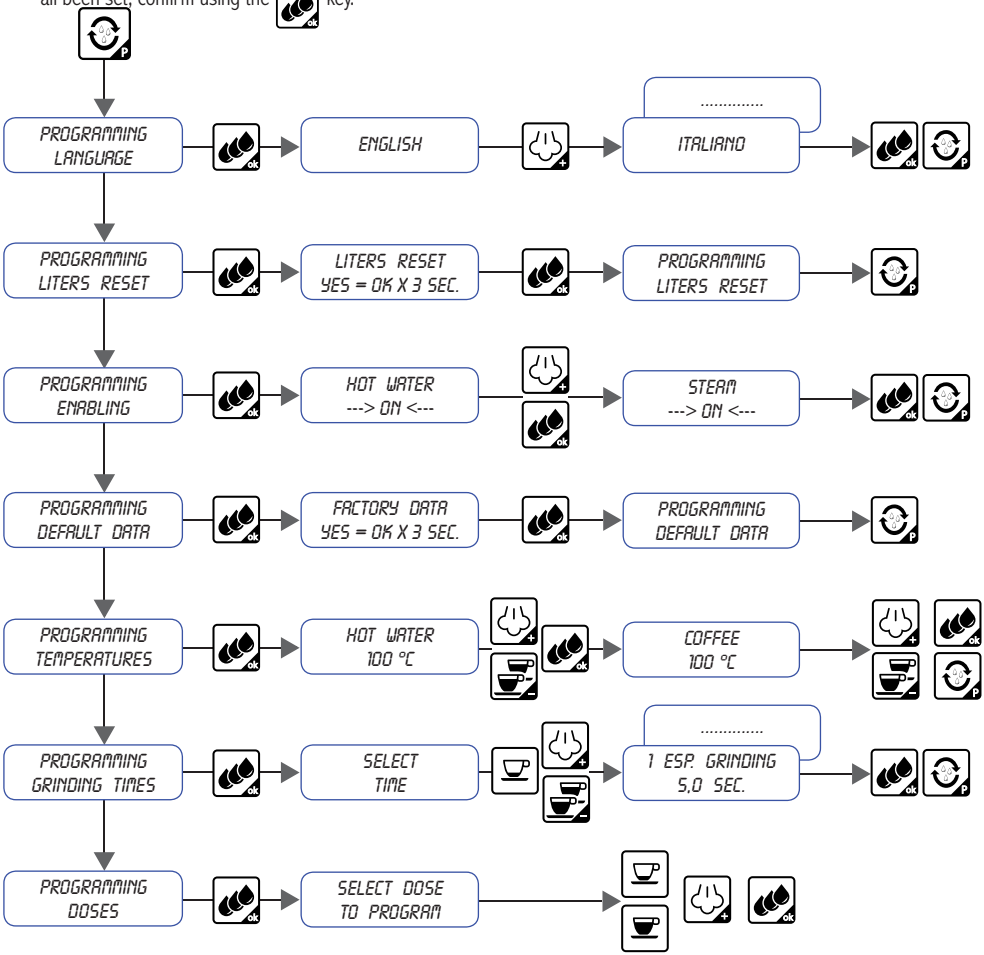
- turn and remove the external plastic lid (**A**) and wash it with hot water
- clean inside the nozzle (**B**) with a cloth dampened in lukewarm water
- clearing out the exit holes (**C**) with a small needle (of diameter 0,8mm)
- return the external lid to its original position



Use care: contact with steam may be harmful to persons, property or animals.

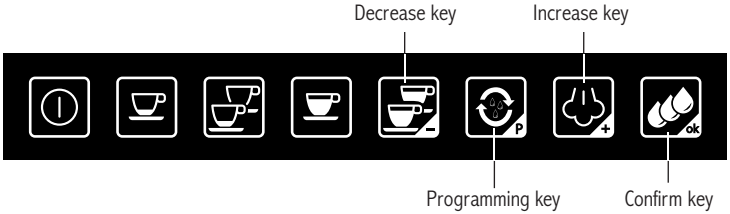
9. PROGRAMMING

1) Turn the main switch ON ;
2) Press the key ;
3) To access machine programming, press the key for at least 10 seconds;
4) Briefly press the key to scroll the main menu;
5) Briefly press the key to access the submenus;
6) Use the keys to change the values;
7) Once the language, the water heater and unit temperatures, the programming of the doses and the enabled options have all been set, confirm using the key.



The machine programming must be performed only after having carefully read the instruction in the manual. If no programming is performed for 60 seconds, you will automatically exit programming without saving the modifications that were made.

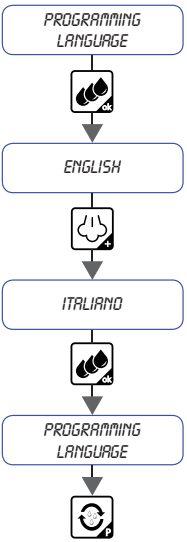
9.1 PROGRAMMING FUNCTION KEYS



9.2 PROGRAMMING THE DISPLAY LANGUAGE

All the messages on the display are multilingual. To set the desired language, proceed as follows:

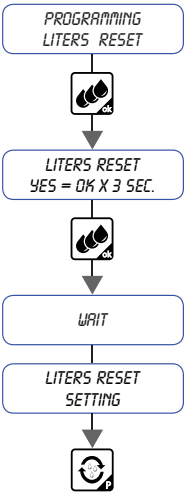
1) In the programming menu, change the display language by pushing the key and confirm with the key ;
2) To exit programming, press the key repeatedly.



9.3 PROGRAMMING LITRE RESET

To deactivate the warning to replace the Brita filters, proceed as follows:

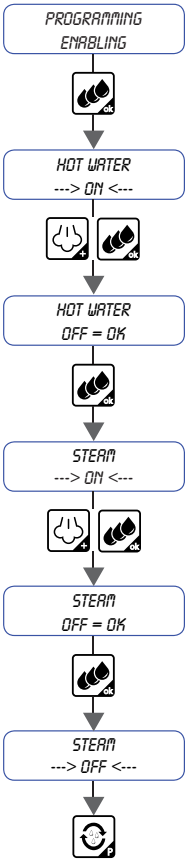
1) In the machine programming environment, press the key until the following message appears on the display :
2) To access the litre reset area, press the key ;
3) To reset the litres, press the key for at least 3 seconds;
4) To exit the reset area, press the key repeatedly.



9.4 PROGRAMMING ENABLING

Based on the operating mode desired by the user, this menu can be used to enable or disable hot water and steam:

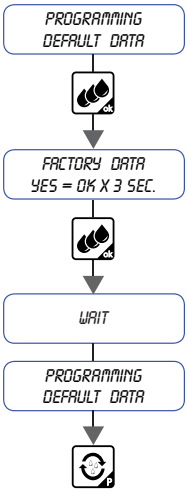
1) In the programming environment, press the key until the following message appears on the display :
2) To access the enabling area, press the key ;
3) Use the key to enable or disable the tea function;
4) Press the key to confirm and go to the next programming phase;
5) Use the key to enable or disable the steam function;
6) To exit programming, press the key repeatedly.



9.5 LOADING DEFAULT DATA

Factory settings can be reset as follows:

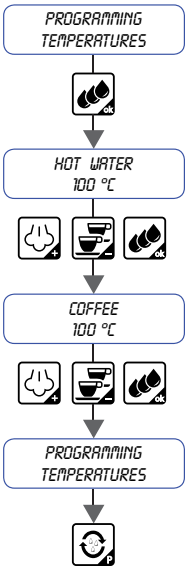
1) In the programming environment, press the key until the following message appears on the display :
2) To access the loading default data area, press the key ;
3) To load the default data, press the key for 3 seconds;
4) To exit programming, press the key repeatedly.



9.6 PROGRAMMING OF BOILER AND DISPENSING UNIT TEMPERATURE

The temperature of the coffee unit and the hot water boiler can be modified. To make the modifications, proceed as follows:

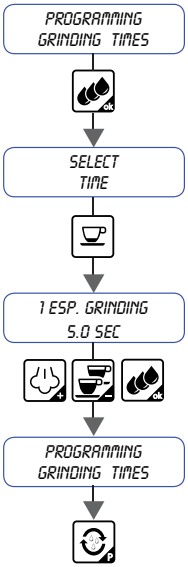
1) In the programming environment, press the key until the following message appears on the display :
2) To access boiler temperature programming, press the key ;
3) To modify the boiler temperature (range 95°C-105°C) use the keys
4) To confirm and access the coffee unit temperature programming, press the key ;
5) To modify the coffee dispensing unit temperature (range 95°C-105°C) use the keys and and confirm with the key ;
6) To exit programming, press the key repeatedly.



9.7 PROGRAMMING COFFEE GRINDING TIMES

Adjusting the grinding times makes it possible to dose the quantity of ground coffee to be added to the coffee dispensing unit. The grinding times can be adjusted for one or all coffee doses. Remember that the actual quantity of coffee also depends on the grinder adjustment, the type of coffee and grinder wear.

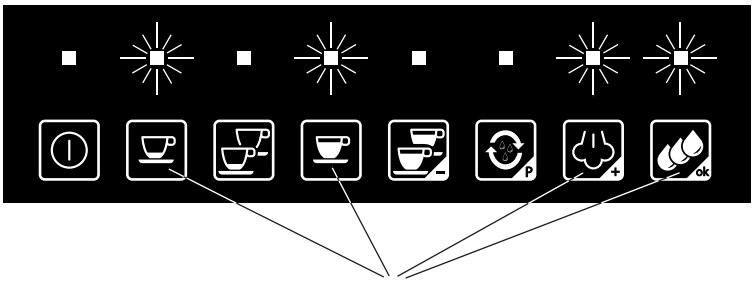
1) In the programming environment, press the key until the following message appears on the display :
2) To access grinding time programming, press the key ;
3) Press the key to program, example ;
4) To modify the grinding times (range 4.5-5.5 seconds) use the keys
5) To exit programming, press the key repeatedly.



1 second = about 1,3 grams the coffee

9.8 DOSE PROGRAMMING

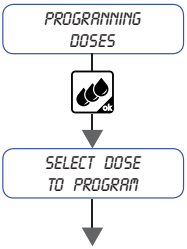
On entry to the dose programming area, the LEDs on the keypad light up on the programmable dose keys (LEDs go out to indicate that the dose has been programmed). There is no need to program all the doses, as it is possible to select only the doses desired and then exit.
To reprogram all the doses, so that all 4 LEDs come on, the machine needs to be switched off and on again. Dose keys which have already been programmed can still be reprogrammed even when the LEDs are off.



Programmable keys

To make the modifications programming, proceed as follows:

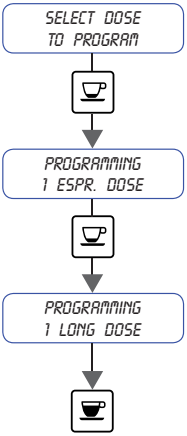
1) In the programming environment, scroll the menu using the key until the following message appears on the display :
2) To access the dosing submenu, press the key;
3) Proceed as indicated in the paragraphs below.



9.8.1 PROGRAMMING COFFEE DOSES

EThe quantity of water for each dose can be modified. The keys to program are only the single short and long as the double doses (short and long) are calculated based on the corresponding dose of the single. The system automatically exits the programming mode 60 seconds after the last operation has been performed. To make the modifications, proceed as follows:

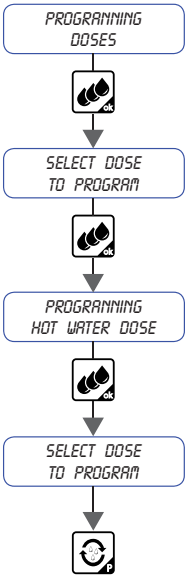
1) Place the cup under the dispensing nozzle;
2) Press the key of the dose to program, example ;
3) Wait for the coffee to be ground and the subsequent dispensing;
4) To stop dispensing and confirm the dose, press the key again (the associated LED goes out);
5) If the long coffee dose needs to be programmed, repeat the procedure, selecting the key (causing the associated LED to go out);
6) For tea and steam programming, follow the instructions in paragraphs 9.8.2 and 9.8.3 from point 3). To exit programming mode, press the key repeatedly.



9.8.2 PROGRAMMING HOT WATER DOSES

The water dose can be modified based on the cup that is used. To make the modifications, proceed as follows:

1) In the programming environment, scroll the menu using the key until the following message appears on the display :
2) To access the dosing submenu, press the key;
3) Place the cup under the hot water dispensing nozzle;
4) Press the key ;
5) Wait for hot water to be dispensed. When the desired amount has been dispensed, confirm by pressing the key again;
6) For steam programming, follow the instructions in the following paragraph.
   To exit programming, press the key repeatedly.

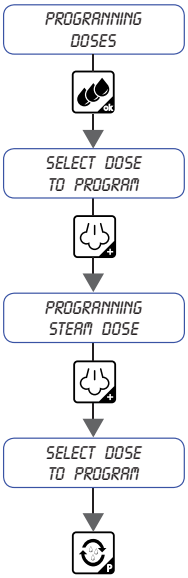


It is possible to program a maximum dispensing of 60 seconds.

9.8.3 PROGRAMMING STEAM DISPENSING

The steam dose can be modified based on the quantity of milk that is normally foamed.
To make the modifications, proceed as follows:

1) In the programming environment, scroll the menu using the key until the following message appears on the display :
2) To access the dosing submenu, press the key;
3) Immerge the steam nozzle in the liquid (milk) to heat;
4) Press the key ;
5) Wait for steam to be dispensed. When the desired amount has been dispensed, confirm by pressing the key again;
6) To exit programming, press the key repeatedly.



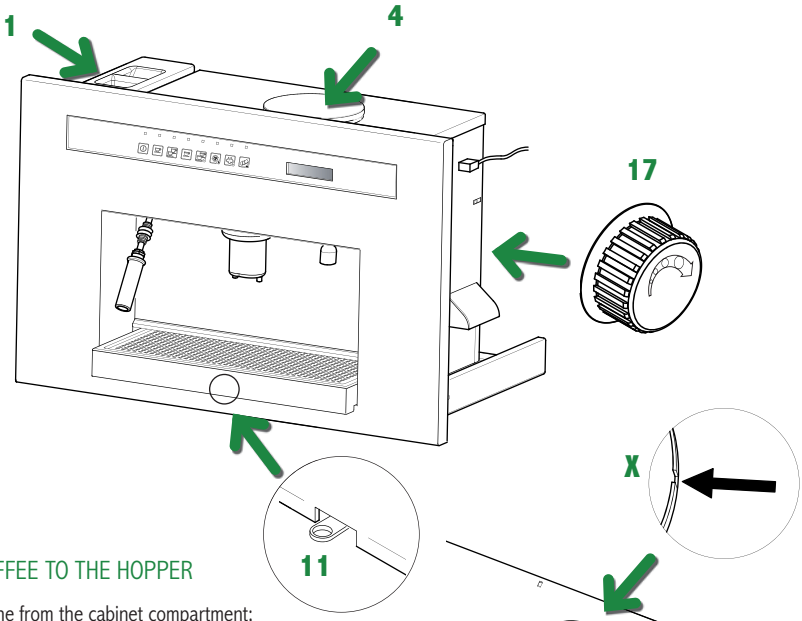
It is possible to program a maximum dispensing of 60 seconds.

The doses for a double coffee and for a double long coffee do not need to be programmed as the system automatically calculates the programming of these doses.

10. ORDINARY OPERATION

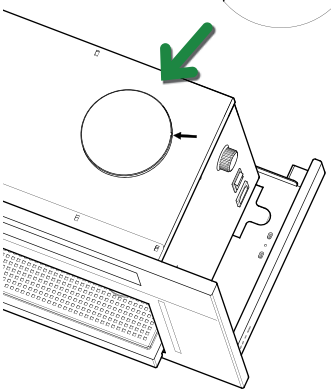
10.1 EXTRACTING THE MACHINE FROM THE CABINET COMPARTMENT

Move to the right the lever (**11**) located on the bottom of the tray pressing slightly on the machine and then extract it from the cabinet compartment.



10.2 ADDING COFFEE TO THE HOPPER

- Extract the machine from the cabinet compartment;
- Remove the lid (**4**) and fill the hopper with coffee beans.

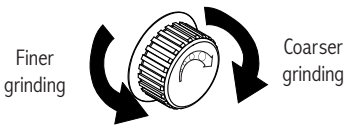


10.3 ADJUSTMENT OF GRINDING

If you need to change the degree of grinding of the coffee, you can do this as follows:

- Extract the machine from the cabinet compartment;
- Turn the graduated adjustment knob (**17**).

The knob (**17**) must only be used to make adjustments to the grinding when the grinder is in operation. Dispense a few loads to check the effect of the new grinding setting. The factory setting for the grinder is marked with an arrow on the cover. It is aligned with the slit (**X**) in the coffee bean hopper and is calibrated for the default grinding time.



To adjust grinding we suggest following these tips:

- **If coffee is being dispensed too quickly reduce grinding coarseness and/or increase the amount of coffee ground (see para. 9.6).**
- **If coffee is being dispensed too slowly increase grinding coarseness and/or decrease the amount of coffee ground (see para. 9.6).**

If the grinding is too fine this could cause the unit filters to become prematurely clogged.

10.4 ADDING WATER TO THE TANK

The lack of water in the tank is indicated by the following signal on the display :

LOAD
WATER

To add water, proceed as follows:

- Extract the machine from the cabinet compartment;
- Remove the lid (**1**) and fill the water tank with potable water. Do this slowly in order to allow complete filling of both the upper and lower part.

- **Fill the tank only with cold potable water.**
- **Do not use other types of liquids or carbonated beverages.**
- **After a long period of not being used remove any water from the tank, clean the tank internally as described in chapter 11 and refill the tank with fresh water.**
- **For cleaning purposes, the tank can be removed from the machine by sliding it upwards. Be careful to put the tank back in properly after cleaning.**

10.5 REPLACING THE WATER FILTER IN THE TANK

The water tank is equipped with a BRITA CLASSIC filter that reduces lime scale, impurities and other substances such as chlorine that alter the taste of the water.
A filter must be used if water hardness is greater than 5°f (French degrees).
Replace the filter after the consumption of more than 50 litres of water (more than 1200 coffees dispensed) and at least once every 6 months.
To remind the user that the filter must be replaced after consuming 50 litres, a notification to replace the filter will flash on the display.

REPLACE
WATER FILTER

To replace the filter, proceed as follows:

- remove the wrapper that protects the filter;
- immerge the filter cartridge in cold water and shake it delicately to eliminate any air pockets;
- insert the filter cartridge into position in the tank so that it remains firmly positioned;
- add water to the tank;
- reset the display message as per para. 9.2 .

Failure to use the filter or not replacing it regularly could damage the boilers.

10.6 TURNING LIGHT ON/OFF

To turn the machine compartment light on and off briefly press the ON/OFF key ⏻ .

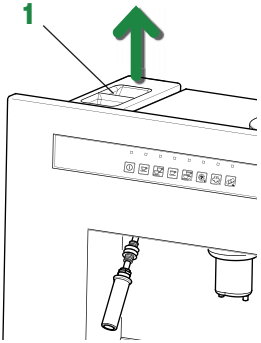
11. CLEANING

For perfect hygiene and efficiency of the unit, a few simple cleaning tasks are required.

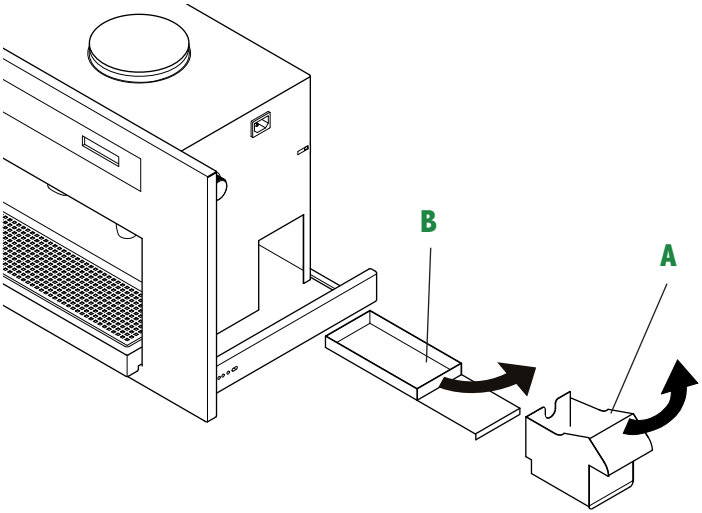
- Take out the drainage tray; empty it and clean the tub frequently with hot water;
- Clean the outside body of the machine with a cloth dampened with warm water. Do not use abrasive detergents;
- The water and steam nozzles must be kept clean at all times. In particular, clean the milk foaming nozzle regularly as explained in paragraph 8.7 ;
- Remove the tank from the machine (**1**) periodically by sliding it upwards and wash it with hot water;
- Clean the coffee hopper at least once a year. We recommend cleaning it when the coffee inside it runs out. Proceed as follows:
  - remove the hopper lid
  - clean the hopper using a cloth dampened in lukewarm water.

  Attention, the hopper cannot be removed from its seat.

  If a technician must replace the grinders, first secure the machine by disconnecting it from the electrical mains.



- In addition to emptying the coffee grounds drawer indicated by the machine display, it is also recommended to periodically empty the machine's internal coffee powder collection tray, proceeding as follows:
  - remove the coffee grounds collection drawer (**A**)
  - take out the internal coffee powder collection tray (**B**)
  - remove the coffee powder and clean the grounds drawer and the hot water collection tray
  - put the two components back into place



Disconnect the machine from the electricity mains before cleaning.
Always use perfectly clean and hygienic cloths for cleaning.

12. LIST OF HAZARDS

The appliance must be connected to an efficient grounding system
If this is not done, the appliance can be a source of dangerous electrical discharges in that it is no longer able to discharge electricity to earth.

Do not use running water to wash the appliance
The use of pressurized water directly on the machine can seriously damage electrical appliances. Never use water jets to wash any part of the appliance.

Beware of steam/hot water
Never direct steam or hot water jets directly on parts of the body.

Do not work on the machine when it is supplied with electrical power
Before any intervention on the appliance disconnect it from the electrical mains. Never remove any body panel when the machine is supplied with electrical power.

Use of the appliance
This espresso coffee machine is intended for the preparation of hot beverages. Any other type of use is considered incorrect and therefore dangerous. Never allow children or incapacitated persons to use the machine.

Non-observance of the above standards can cause serious harm to people, property or animals.

Never work on the electronic apparatus when the machine is still supplied with electrical energy.

Shut down the machine completely by unplugging it from the mains before carrying out any operation.

The manufacturer declines any responsibility for damage that can occur if the instructions in this document are not followed.

13. DISPLAY INDICATIONS

INDICATION	CAUSE	SOLUTION
SELECT	The machine is ready for another selection	Select the desired key
ACTIVATE GROUP CLEANING	11coffees were dispensed (flashing message). 15 coffees were dispensed (message on steady display; machine operation is suspended).	Wash by pressing the key and proceed as explained in par. 8.6
WAIT HEATING	Machine not at the proper temperature	Wait for the machine to warm up completely
EMPTY GROUNDS DRAWER	11 coffees were dispensed (flashing message). 15 coffees were dispensed (message on steady display; machine operation is suspended).	Empty the grounds drawer as explained in par. 8.5 and in cap. 11
CLOSE GROUNDS DRAWER	The grounds drawer is not inserted or not completely closed	Insert the grounds drawer completely
LOAD WATER	No water in the tank	Add water to the tank
HOT WATER DISABLE	Hot water is not available	To enable the dispensing of hot water, proceed as explained in par. 9.3
STEAM DISABLE	The steam boiler is off	To enable the dispensing of hot water, proceed as explained in par. 9.3
REPLACE WATER FILTER	50 litres of water were consumed since the last reset	Replace the Brita water filter as explained in par. 10.5 and reset the counter
WAIT MACHINE INIT.	The unit automatically carries out a cycle and returns to its normal resting position	Wait a few seconds for the power factor correction cycle to terminate

SEGNALAZIONE	CAUSA	RIMEDIO
CONTROL PULSES LACKING	Coffee is ground too fine. Absence the water in the tank. The tank is incorrectly positioned in place.	Adjust the grind by increasing the coarseness Check for water in the tank. Check that the tank is correctly positioned in place. Contact Technical Support.
GROUND COFFEE NOT ENOUGH	The coffee hopper is empty Grinding time is insufficient	Fill the hopper with coffee Increase grinding time Contact Technical Support.
CONTROL BOILER PROBE	Component alarm	Contact Technical Support.
CONTROL BOILER OVERTEMP.		
CONTROL BOILER HEAT. TOUT		
CONTROL GROUP PROBE		
CONTROL GROUP OVERTEMP.		
CONTROL GROUP HEAT. TOUT		
CONTROL GROUP MOTOR TOUT		

14. MALFUNCTIONS AND RELATIVE SOLUTIONS

SITUATION	ACTION
MACHINE LACKING POWER	1) Check that there is power on the electrical network 2) Check that the plug is correctly connected to the electrical socket 3) Ensure that the general switch is in the ON position and that the key has been selected
STEAM DOES NOT COME OUT OF THE NOZZLE	1) Clean the steam nozzle with a cloth dampened with warm water and, if necessary, use a small needle to free the nozzle holes 2) Check that the "Steam" function is active and if necessary proceed as per para. 9.3
NO DISPENSING	1) Reset the programming and load the default data as per para. 9.2 2) Check for water in the tank 3) Check for water in the coffee grounds and powder drawer and, if there is any, contact Technical Support for assistance
WATER LEAKS FROM THE MACHINE	Empty the tray
WASHING CYCLE DISPENSING TOO SLOW	1) Check for water in the tank 2) Check for water in the coffee grounds and powder drawer and, if there is any, contact Technical Support for assistance
COFFEE IS TOO COLD	Check the unit's temperature settings (see para. 9.5)
COFFEE DISPENSED TOO QUICKLY	Adjust the grind by reducing the coarseness and/or increasing the amount of coffee ground (see para. 9.6)
COFFEE DISPENSED TOO SLOWLY	Adjust the grind by increasing the coarseness and/or reducing the amount of coffee ground (see para. 9.6)
COFFEE GROUNDS WET AND/OR NOT COMPACT	Adjust the grind by reducing the coarseness
COFFEE GROUNDS IN CUP	Adjust the grind by reducing the coarseness
THE COFFEE DOSE IS NOT CORRECT	1) Check that the doses are programmed correctly 2) Adjust the grind and check the coffee dose

If the problem still persists, contact a Support Centre.

CAFETERA EXPRESO ENCASTRADA AUTOMÁTICA

Manual de uso y mantenimiento

Cod. 02000289 Rev. 03 - 06/2010